



Unilever UK

Food waste inventory – 1st January to 31st December 2019



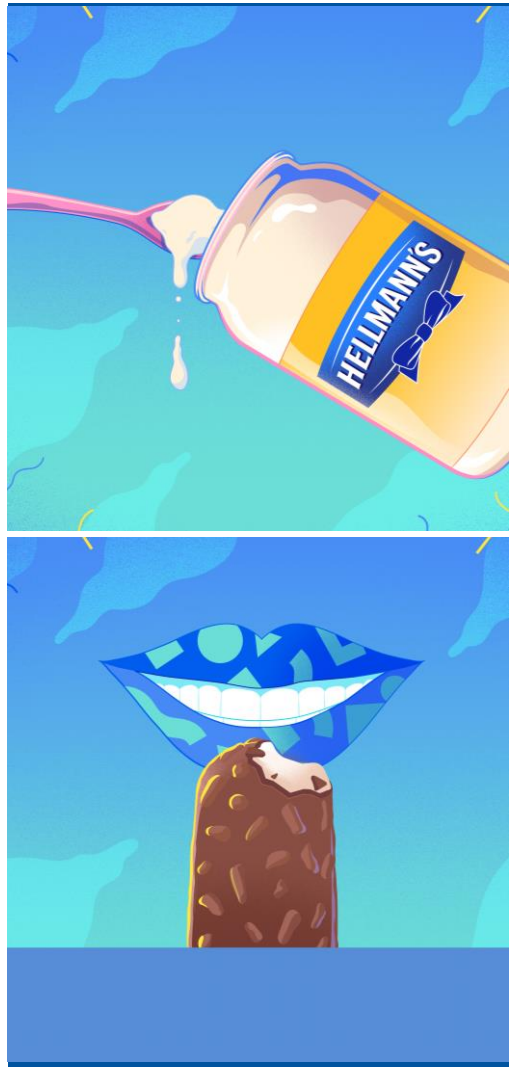
Company background

Unilever is one of the world's leading suppliers of Foods & Refreshment, Beauty & Personal Care and Home Care products, with sales in over 190 countries and reaching 2.5 billion consumers a day. We've been serving the UK for well over a century. Today our brands, including Hellmann's, Colman's, Knorr, Marmite, Pot Noodle, PG tips, Wall's, Magnum and Ben & Jerry's, are in the kitchen cupboards, fridges and freezers of more than 9 out of 10 homes. Unilever's purpose is to make sustainable living commonplace.

Unilever is addressing food loss and waste across our value chain through innovation and collaboration

- ❖ In 2015, we helped to shape and signed the **Consumer Goods Forum Food Waste Resolution**.
- ❖ We use the **Global Food Loss and Waste Standard** to measure our food waste footprint in our direct operations globally.
- ❖ Unilever's CEO is a member of **Champions 12.3** - a global coalition of leaders dedicated to accelerating progress toward achieving target 12.3 of the UN Global Goals for Sustainable Development.
- ❖ Unilever is part of the business collaboration, **Food Reform for Sustainability and Health (FReSH)**, which is focused on achieving SDG Target 12.3.
- ❖ In the UK, Unilever is a founding signatory of **WRAP's Courtauld 2025** commitment.
- ❖ As such, we are committed to using the **UK Food Waste Reduction Roadmap** to consistently measure and report our food waste in our UK operations.
- ❖ Unilever UK signed up to the government's **Step up to the Plate Pledge**.

In 2018 we made a commitment to reduce food waste in our own operations by 50% by 2030.



What we are doing to tackle food waste

- Unilever's Sustainable Living Plan, introduced in 2010, aims to halve the environmental impact of our products by 2030. As part of this we have a range of ambitious eco-efficiency measures in our factories and are continuing to reduce the amount of waste we generate.
- We aim to have absolutely no waste throughout our global operations. However, on occasion it is an unavoidable outcome of the manufacturing process. For example, when we clean our equipment between running different products and flavours, this generates some food waste.
- Most of our food products have a long shelf-life – with products such as Colman's Mustard, Wall's ice cream and Marmite – and we can work to manage the waste in our direct operations carefully.
- Each of our manufacturing sites has a programme in place to reduce the amount of waste generated. In Gloucester, for instance, our 'War on Waste' programme is looking at performance line by line, with the aim of improving efficiency and reducing waste.
- We work to move food waste generated as high up the food waste hierarchy as possible, to ensure as much is redistributed to people or to animal feed as possible.

In 2019, more than a quarter of the food waste from our factories in the UK was used to generate biogas, either on-site to power our own factory, or sent for anaerobic digestion off-site where it is fed into the National Grid.

At our **Burton factory** we take in brewer's yeast, a by-product from beer production, to make Marmite. Waste then generated from the Marmite manufacturing process goes into an on-site anaerobic digester which produces bio-gas used to fuel the boilers; these, in turn, produce steam to run the plant. This provides 50% of the gas needed to power the Burton factory.

In our **Gloucester ice cream factory**, food waste generated from washing down our production lines – which is not suitable for human or animal consumption - is sent off-site for anaerobic digestion, where the biogas generated goes into the National Grid.

More than 11,000 tonnes of food from across our UK factories was sent to feed animals in 2019.

Our **Gloucester ice cream factory** makes ice brands including Magnum, Cornetto and Solero. If any products do not meet our quality specifications, they are recovered and reworked into other products. If it's not possible to rework the product, it is sent off-site for animal feed, including to some very lucky pigs!

In **Burton** part of the yeast by-product produced during the manufacturing process for Marmite is now sent for animal feed. We have been able to move this material further up the food waste hierarchy, where it was previously used to spread on land as fertiliser.

Over 190 tonnes of food from our UK factories was redistributed to feeding people in 2019.



Working closely with our charity partners, wherever possible, we redistribute our food products that cannot be distributed through usual retail channels (due to incorrect codes etc) through their networks.



One of our partners, Community Shop, are a social enterprise supporting local communities by giving people access to support, development and learning opportunities and access to deeply discounted food. Another partner, FareShare, saves surplus food from going to waste by redistributing it to charities that turn it into meals.

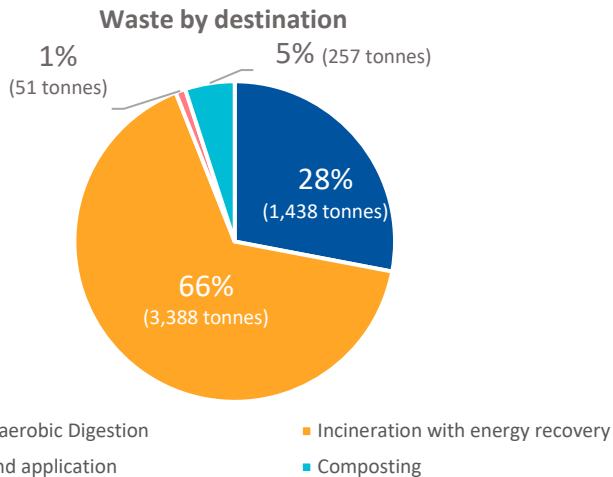
Total food handled*
198,316
tonnes

Waste as a % of food handled*

2.6%

Overall food waste

5,134 tonnes



Food waste data commentary

- This report relates to Unilever's UK food production sites for 2019
- Our total food handled for the period was 198,316 tonnes. Our food waste was calculated to be 5,134 tonnes, which equates to 2.6% of the food we handled, compared to 1.6% last year (note, this figure has been restated due to a change in methodology*).
- In 2019 we introduced a number of new production lines into some of our factories, with one site in particular seeing significantly increased production volumes, and we subsequently saw an increase in waste as we adjusted our processes to accommodate these changes. The impact of this has now been addressed and we remain committed to continue reducing our food waste in our operations
- For just over two thirds of our waste it is not possible to move it further up the hierarchy for redistribution to people or to go for animal feed; this waste goes to incineration with energy capture
- More than a quarter of our food waste went to anaerobic digestion where it generates biogas to power our factories, or is fed into the national grid
- The remainder of our waste is used for industrial composting or for land application where it is used as fertiliser.

* Note: to be consistent with industry best practice and the UK's Food Waste Reduction Roadmap, we've updated our methodology for calculating total food and ingredient handled this year to include food waste and surplus together with (as previously) food product sold as intended. This is also reflected in our calculation of waste as a % of food handled.